

antipasti

SEASONAL STARTERS

BURRATA:

birds eye peas, mint, prosciutto

28

seasonal tomato, fennel pollen, extra virgin olive oil

36

AFFETTATI MISTI

prosciutto, la rosa di norcia, mortadella, sopressa salami

28

JAMON DE BELLOTA

joselito iberico shoulder ham (60g)

50

CARPACCIO

sliced raw japanese wagyu, horseradish, fine capers, parmigiano, truffle dressing, cherry blossom vinegar

36

TONNATO

slow baked pork loin, sliced and served chilled, capers, smoked eel, tuna sauce

33

CRUDO DI MANZO

smoked beef tartare on roasted bone marrow, toast

36

GAMBERONI

sautéed seasonal prawns, lardo, thyme, garlic

28

POLPO

char-grilled spanish octopus, garlic, cherry tomato, basil, aged balsamic, extra virgin olive oil

36

VONGOLE ALL'ACQUA PAZZA

sautéed seasonal clams, garlic, aromatic vegetables, white wine, fennel pollen

28

CESARE

baby romaine, kale, smoked ocean trout, grated egg, parmigiano, ham crumble

28

DO YOU NEED BREAD?

tomato & olive focaccia 8 | garlic bread 4 | grilled baguette 2 | grissini with olive dip 6

zuppa

LIQUIDS!

ZUPPA DI FAVA cream of fava beans, poached egg, cured ocean trout	18
ZUPPA DEL GIORNO soup of the day	18

primi piatti

PASTA & RISOTTO

	TASTING	MAINS
CHITARRA ALLA CARBONARA truffle butter, slow-cooked egg, parmigiano, ham crumble	22	34
LINGUINE ALLE VONGOLE seasonal clams, garlic, white wine, capers, cherry tomato	26	38
RAVIOLO foie gras stuffing, port wine reduction, toasted hazelnut	28	48
TAGLIATELLE japanese scallops, blue swimmer crab, garlic, pepperoncino, white wine	30	42
SPAGHETTI ALL'ARAGOSTA half maine lobster, choice of tomato sauce or aglio olio		48
GNOCCHI potato dumpling, spanish black pig ragu, porcini, parmigiano	28	40
RISOTTO acquerello rice, morel mushrooms, parmigiano	22	34

**organic gluten free pasta available*

secondi di pesce e carne

FISH, SEAFOOD & MEAT

ORATA broiled mediterranean seabream, eggplant caponata	40
CIOPPINO half maine lobster, seasonal seafood, tomato, aromatic broth	68
TACCHINO seared turkey breast, crispy portobello, marsala cream	38
ROSSINI grass-fed normandy tenderloin, seared foie gras, truffle sauce	68
OSSOBUCO braised dutch veal shank, tomato, pancetta, white wine, saffron risotto, gremolata	46
VITELLO ALLA MILANESE breaded milk-fed veal chop, arugula, lemon	48
POLLO ALLA CACCIATORE anxin chicken, tomato stew, onions, mushrooms, peppers, creamy polenta	38

grigliato

FROM THE HICKORY-CHARCOAL GRILL

COSTATA australian wagyu ribeye, porcini butter (300g)	52
CONTROFILLETTO bone-in australian stockyard short loin, 45 days dry aged (600g)	90
BISTECCA australian stockyard 200 days grain-fed porterhouse (1kg)	168
COSTOLETTE australian grass-fed pure angus, 75 days dry aged OP rib (600g)	120
MAIALE bangalow pork chop, honey mustard glaze, fennel pollen	44
AGNELLO nz grass fed lamb rack, pistachio crust, veal jus	50

**all items from the grill are served with seasonal salad*

ADD ONS:

broccolini with chilli and garlic 18 | roasted potatoes 14 | sweet bell peppers 14

dolci

SWEET ENDINGS

CASSATTA layered tricolore of gelato, dried fruits	16
CANNOLI stuffed pastry tube with pistachio ricotta cream, candied orange zest	14
SOUFFLÉ chocolate, matcha, liqueur, vanilla ice cream (serves two) <i>(please allow for 30 minutes preparation from the time of order)</i>	32
AFFOGATO double espresso, hazelnut gelato	16
TARTUFO truffle infused vanilla popsicle, chocolate & hazelnut coating, gold leaf	18
TIRAMISU traditional or limoncello	16
GELATO choice of: gianduja chocolate, pistachio, yoghurt, vanilla, hazelnut	7
SORBETTO choice of: passionfruit, strawberry, lemon	7
FORMAGGIO artisanal cheese	24